Below you will find a huge selection of recipes for all of our cocktail, dessert and dip mixes!

We have all of the recipes in one place so that they are easy for our customers to find and use!

You will see that these are basic recipes! We do not specify exact mixes to use because there are so many different variations in which the mixes can be used that we allow you to fill in the blanks!

Every single mix we offer can be used to create the below recipes we suggest! Try! Share! Enjoy!

How To Use:

It’s simple! For the cocktails, simply choose the cocktail mix, the liquid you want to use, the alcohol you want to use and how you want to prepare it.

The same goes for the desserts and dips! All you do is simply choose a mix and how you want to prepare it! It’s Super Easy! Happy creating!

You can see customer and consultant created cocktail, dip and dessert recipes by on our company fan page photo album, “Party Time Mixes Cookbook: Real Food Made by Real People”: https://www.facebook.com/1554911321457223/photos/?tab=album&album_id=166883966731024
If the cocktails are too sweet for your liking, adjust the liquid measurements to taste.

Milk based cocktails typically require 2 cups milk. If a milk based cocktail is chosen, just adjust the 1 cup liquid to 2 cups milk or water.

*Cocktail mixes do NOT contain ANY alcohol at all! All of our mixes are kid friendly and FUN!*

**Alcohol-Free Recipe:** Substitute alcohol for equal parts non-alcoholic wine, non-alcoholic champagne, ginger ale, water, milk, club soda, 7-up, cream soda, sparkling white grape juice, fruit juice or any liquid of choice. The important thing to remember is you get to make it YOUR way!

**LOW-FAT Milk Based Cocktail Recipe:** If using milk, substitute whole milk for 2% milk or skim milk.

**Slushie Recipe:** In a blender, add 1 cup liquid of choice, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute. (Add more ice if desired.)

*Alcohol-Free Slushie Recipe:* In a blender, add 2 cups liquid of choice and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute.

**“On The Rocks” Recipe:** In a large 26oz. shaker, add 1/2 cup liquid of choice, 2-3 shots (about 1/2 cup) alcohol of your choice and 1/2 cocktail mix. Vigorously shake until mixed well. Serve over ice.

**Pitcher Recipe:** In a pitcher, add 3 cups liquid of choice, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Mix well. Chill. Mix well again before you pour cocktail mixture into glass to be sure it’s mixed properly! Serve over ice!!

*Alcohol-Free Pitcher Recipe:* In a pitcher, add 4 cups liquid of choice and 1 cocktail mix. Mix well. Chill. Mix well again before pouring cocktail into glass to be sure it’s mixed properly! Serve over ice!

**Martini Recipe:** Substitute listed alcohol for equal parts (4-6 shots, which is about 1 cup) Vodka.

**Margarita Recipe:** Substitute listed alcohol for equal parts (4-6 shots, which is about 1 cup) Tequila and Triple Sec. Rim glass (if desired). If you do not want to use Triple Sec, squeeze a lime into mix.

**Daiquiri Recipe:** Substitute listed alcohol for equal parts (4-6 shots, which is about 1 cup) Rum.

**Wine Bellini Slushie Recipe:** In a blender, add ¾ to a full (750ml) bottle (2 ¼ cups) of any dry (if you like it less sweet) or sweet (if you like it sweeter) white or red wine and any 1 cocktail mix we offer. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute (until smooth).


**Wine Bellini Freeze Recipe:** In a pitcher, add ¾ to 1 bottle (750ml) bottle (2 ¼ cups) of any dry (if you like it less sweet) or sweet (if you like it sweeter) white or red wine and the entire package of cocktail mix. Add ¾ to a full bottle (2 ¼ cups) of water to same container with the mix and wine. Stir until dissolved. Freeze for 4 hours. Thaw and stir well. Garnish with fresh fruit.

**Champagne Mimosa Slushie Recipe:** In a blender, add ¾ to a full (750ml) bottle (2 ¼ cups) of any dry (if you like it less sweet) or sweet (if you like it sweeter) champagne and any 1 cocktail mix we offer. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute (until smooth).

**Champagne Mimosa Freeze Recipe:** In a pitcher, add ¾ to 1 bottle (750ml) bottle (2 ¼ cups) of any dry (if you like it less sweet) or sweet (if you like it sweeter) champagne and the entire package of cocktail mix. Add ¾ to a full bottle (2 ¼ cups) of water to same container with the mix and wine. Stir until dissolved. Freeze for 4 hours. Thaw and stir well. Garnish with fresh fruit.

**Beer Cocktail Recipe:** In a blender, add 24 oz. (3 cups) beer and 1/2 package of mix. Cover and blend on low for 1 minute and 30 seconds. Periodically pause blending to avoid excessive foam. Best if used with lighter bodied, softer more refined beer (i.e. Rolling Rock, Stella). Serve in a cold glass!

**Beer Cocktail Less Sweet Instructions:** Add another 12oz. of beer. Full Mix Instructions: Use 48 oz (6 cups) beer and 1 cocktail mix package. Follow the same blending instructions as above. Best if used with lighter bodied, softer more refined beer (i.e. Rolling Rock, Stella). Serve in a cold glass!

**Shake Recipe:** In a blender, add 1 cup milk, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with 4 cups vanilla ice cream (or any ice cream of your choice) and blend on high for 1 minute.

**Alcohol-Free Shake Recipe:** In a blender, add 2 cups milk and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with 4 cups vanilla ice cream (or any ice cream) and blend on high for 1 minute.

**Pudding Shots Recipe:** In a bowl, add 2 cup milk, 2 cups vodka (or alcohol of your choice), 2 boxes pudding of your choice, 16 oz cool whip and any 1 cocktail mix. Whisk together to milk, alcohol, cocktail mix, and pudding for 2 minutes. Mix well. Fold the cool whip into the pudding shot mixture. Mix well. For a smoother consistency, use a mixer when adding the whipped cream. Fill shot glasses or pudding cups with the pudding shot mixture and chill for 30 minutes. Top with whipped cream!

**Alcohol-Free Pudding Shots Recipe:** In a bowl, add 4 cup milk, 2 boxes pudding of your choice, 16 oz cool whip and any 1 cocktail mix. Whisk together to milk, alcohol, cocktail mix, and pudding for 2 minutes. Mix well. Fold the cool whip into the pudding shot mixture. Mix well. For a smoother consistency, use a mixer when adding the whipped cream. Fill shot glasses or pudding cups with the pudding shot mixture and chill for 30 minutes. Top with whipped cream!

**Jell-O Shots Recipe:** In a sauce pan, add 2 cup water, 1 cup vodka (or alcohol of your choice), 1 box unflavored jell-o (Knox brand) and any 1 cocktail mix. Boil the water, add your unflavored jell-o and cocktail mix. Stir continuously and until well blended. Mix well. Fill shot glasses or cups with the jell-o shot mixture and chill for 30 minutes. Top with whipped cream!

**Alcohol-Free Jell-O Shots Recipe:** In a sauce pan, add 3 cups water, 1 box unflavored jell-o (Knox brand) and any 1 cocktail mix. Boil the water, add your unflavored jell-o and cocktail mix. Stir continuously and until well blended. Mix well. Fill shot glasses or cups with the jell-o shot mixture and chill for 30 minutes. Top with whipped cream!

**Smoothie Recipe:** In a blender, add 2 cups milk, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute. Add 1 cup vanilla yogurt (or any yogurt of your choice) and any fresh fruit of your choice. Blend on high for 1 minute. Add fresh fruit until your smoothie is the consistency you desire. If you want a protein shake, add 1 tbsp of CHIA seeds. Heart healthy? Simply add a 1/4 cup of oats!

**Alcohol-Free Smoothie Recipe:** In a blender, add 3 cups milk and 1 cocktail mix. Cover and blend on low for 30 seconds. Fill blender with ice and blend on high for 1 minute. Add 1 cup vanilla yogurt (or any yogurt of your choice) and any fresh fruit of your choice. Blend on high for 1 minute. Continue to add fresh fruit until your smoothie is the consistency you want. If you want a protein shake, add 1 tbsp of CHIA seeds. Heart healthy? Simply add a 1/4 cup of oats!

**Ice Cream Recipe:** In a bowl, add 6 cups whole milk, 4-6 shots (about 1 cup) alcohol of your choice, add 8oz cream cheese, 1 cup heavy cream, ¼ teaspoon kosher salt and 1 cocktail mix. With a mixer, blend until smooth. Pour into a 1 gallon ice cream container and freeze! (Add fruit or nuts or chocolate chips or even nuts before the mixture is poured into the container and before frozen.)

**Alcohol-Free Ice Cream Recipe:** In a bowl, add 7 cups whole milk, add 8oz cream cheese, 1 cup heavy cream, ¼ teaspoon kosher salt and 1 cocktail mix. With a mixer, blend until smooth. Pour into a 1 gallon ice cream container and freeze! (Add fruit or chocolate chips or nuts before frozen.)

**Popsicle Recipe:** In a blender, add 1 cup liquid of choice, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Cover and blend on low for 1 minute and 30 seconds. Pour into popsicle containers and freeze! Perfect for a hot summer day! Serve and enjoy!!

**Alcohol-Free Popsicle Recipe:** In a blender, add 2 cups liquid of choice and 1 cocktail mix. Cover and blend on low for 1 minute and 30 seconds. Pour into popsicle containers and freeze!
Snow Cone Recipe: In a blender, add 1 cup liquid of choice, 4-6 shots (about 1 cup) alcohol of your choice and 1 cocktail mix. Cover and blend on low for 1 minute and 30 seconds. Pour into flat container and freeze! Once almost frozen take out of freezer and chop up to make small icy pieces. Scoop mixture into snow cone containers! Perfect for a hot summer day!

Alcohol-Free Snow Cone Recipe: In a blender, add 2 cups liquid of choice and 1 cocktail mix. Cover and blend on low for 1 minute and 30 seconds. Pour into flat container and freeze! Once almost frozen take out of freezer and chop up to make small icy pieces. Scoop mixture into snow cone containers!

Spiked Hot Chocolate Recipe: In a mug, add 1 cup of milk and microwave for 1 minutes and 30 seconds. Add 1-2 shots alcohol of your choice (we recommend Baileys) and 2 to 3 teaspoons of any of our chocolate cocktail mixes (i.e. Caramel Mudslide, Mudslide, Chocolate Martini or Raspberry Truffle). Stir. Add marshmallows. Stir. Always adjust all recipes to your taste preferences. Perfect for a cold winter day!!!

Alcohol-Free Hot Chocolate Recipe: In a mug, add 1 and ¼ cup of milk and microwave for 1 minutes and 30 seconds. Add 2 to 3 teaspoons of any of our chocolate cocktail mixes (i.e. Caramel Mudslide, Mudslide, Chocolate Martini or Raspberry Truffle). Stir. Add marshmallows. Stir. Always adjust all recipes to your taste preferences. Perfect for a cold winter day!!!

Tea Infusion Cocktail Recipe: Prepare tea as you would any other time. Add any cocktail mix (by teaspoon, tablespoon or cup depending on the amount of tea prepared) into your tea until you get the desired taste. Be sure you blend the cocktail mix into your tea mixture well otherwise it will not dissolve properly. When flavoring is complete, put unused cocktail mix portion into the zip sealed container it comes in to ensure it stays as fresh as possible! If you want you can even add fresh fruit to your tea infusion cocktail as well. You could add fresh lemons, strawberries or peaches... well any favorite fruit would be delish!!! Spiked Tea Infusion Cocktail Recipe: If you want to add alcohol to your tea infusion cocktail, simply add 1 oz of alcohol of your choice per 1 cup measurement of tea.

Hot Coffee Flavoring/Creamer Recipe: Prepare coffee as you would any other time. Add any cocktail mix (by teaspoon, tablespoon or cup depending on the amount of coffee prepared) into your coffee until you get the desired taste. Be sure you blend the cocktail mix into your coffee mixture well otherwise it will not dissolve properly. When flavoring is complete, put unused cocktail mix portion into the zip sealed container it comes in to ensure it stays as fresh as possible!

Hot Tea Flavering/Creamer Recipe: Prepare tea as you would any other time. Add any cocktail mix (by teaspoon, tablespoon or cup depending on the amount of tea prepared) into your tea until you get the desired taste. Be sure you blend the cocktail mix into your tea mixture well otherwise it will not dissolve properly. When flavoring is complete, put unused cocktail mix portion into the zip sealed container it comes in to ensure it stays as fresh as possible!

A FEW EXCITING COCKTAIL RECIPES TO VIEW...
Desserts are best served with fresh fruit, animal crackers, vanilla wafers, graham crackers, plain cookies, pretzels, biscotti biscuits, pound cake cubes, teddy grams, or anything else you can think of! YUM!

**LOW-FAT Dessert Recipe:** Substitute cream cheese for low-fat or fat free cream cheese and cool whip.

**Cream Cheese Substitution:** Greek yogurt, plain yogurt or vanilla yogurt!

**Helpful Tips:** Use a mixer when adding the whipped cream for a smoother consistency.

**Cheesecake Recipe:** In a bowl, add 8oz softened cream cheese and 1 dessert mix. Mix well. Slowly fold in 8oz whipped cream, softened (cool whip) and pour cheesecake mixture into a 9-inch pie crust. Chill 1 hour. Adding a garnish to the top of a cheesecake provides a very professional and appetizing finish to your masterpiece! You can garnish with cookie crumbles, nuts, mini chocolate chips, fruit, shaved chocolate, drizzled chocolate or caramel, etc.!

**Sweet Dip, Mousse, Cake Frosting, Filling or Parfait Recipe:** In a bowl, add 8oz cream cheese, 4oz softened whipped cream (cool whip) and 1 dessert mix. Mix well. Chill 1 hour.

**Super Fluffy Sweet Dip, Mousse, Cake Frosting, Filling or Parfait Recipe:** In a bowl, add 8oz cream cheese, 8oz softened whipped cream topping (cool whip) and 1 dessert mix. Mix well. Chill 1 hour.

**Non-Cream Cheese Sweet Dip, Mousse, Cake Frosting, Filling or Parfait Recipe:** In a bowl, add a 8oz softened whipped cream topping (cool whip) and 1 dessert mix. Mix well. Chill 1 hour.

**Sweet Cheeseball Recipe:** In a bowl, add 16oz cream cheese and 1 dessert package mix. Mix well. Chill 1 hour. Shape the mixture into a ball. Roll the cheeseball in crushed vanilla wafers, nuts, etc.

**Sweet Bagel Spread Recipe:** In a bowl, add 8oz cream cheese and 1 dessert mix. Mix well. YUM!

**Sweet Butter Spread Recipe:** In a bowl, add 2 1/2 cups softened butter and 1 package dessert mix. Mix well! Chill 1 hour before serving. **Helpful Tips:** Use 1/2 pk dessert mix to create a lesser sweet and robust flavor. To create a pretty presentation, lay clear wrap on the counter. Spoon out mixture droplets in a row onto the clear wrap. Close the clear wrap around the mixture and roll it to make it rounded. Chill. Once chilled, cut it into pads (like you would with butter) and spread it on toasted bread or warmed rolls or waffles. To make the cinnamon butter spread that Texas Roadhouse serves, simply use our Cinnamon Swirl Dessert mix! Want an Apple Butter flavor, use our Apple Pie Mix.

**Ice Cream Recipe:** In a bowl, add 8oz cream cheese, 7 cups whole milk, 1 cup heavy cream, ¼ teaspoon kosher salt and 1 dessert mix. With a mixer, blend until smooth. Pour into an ice cream container and freeze. (If you want to add fruit or chocolate chips or even nuts, please add them in before the mixture is poured into the ice cream container and before frozen.) Yields 1 gallon.

**Fondue Recipe:** In a glass bowl, add 8oz cream cheese, 1 cup semi-sweet mini chocolate chips or white chocolate chips, 1 tablespoon butter, 1 cup heavy cream, and any 1 dessert package mix. Mix well. Microwave for 2 minutes. Take out of microwave and give it a quick whisk. Add 1 tablespoon of wine (any kind you choose) and whisk again. Transfer to a fondue pot with a flame underneath. Serve with pound cake cubes, fresh cut up fruit and biscotti bits on the side for dipping.

**Drizzle Recipe:** In a bowl, add 8oz cream cheese and any 1 dessert package mix. Mix well, then warm in microwave for 30 seconds. Add fresh fruit to a platter and drizzle it over fruit. Put remaining mixture in a dipping bowl in the middle of the platter.
Sweet Popcorn Seasoning Recipe: Prepare popcorn. Sprinkle dessert mix over popcorn. To get a full bodied layered taste, pour ½ of the popcorn into a bowl and sprinkle desired amount of dessert mix onto popcorn! Repeat until at least two layers of popcorn mixture exist. Gently toss to mix evenly.

Fruit Salad Recipe: In a bowl, add 16oz (2 cups) vanilla yogurt, 8 cups strawberries (washed and sliced), 4 bananas (peeled and sliced), 1 and ½ cups mini marshmallows and any 1 dessert mix. Mix the dessert mix into the yogurt until mixture is smooth. Then add sliced fruit and marshmallows. Mix well so that all of the fruit is covered by the yogurt mixture! If you want cream cheese in the salad subtract 8 oz (1 cup) of the yogurt from the recipe and add in 8 oz cream cheese. Chill 1 hour.

Hot Coffee Flavoring/Creamer Recipe: Prepare coffee as you would any other time. Add any dessert mix (by teaspoon, tablespoon or cup depending on the amount of coffee prepared) into your coffee until you get the desired taste. Be sure you blend the dessert mix into your coffee mixture well otherwise it will not dissolve properly. When flavoring is complete, put unused dessert mix portion into the zip sealed container it comes in to ensure it stays as fresh as possible!

Hot Tea Flavoring/Creamer Recipe: Prepare tea as you would any other time. Add any dessert mix (by teaspoon, tablespoon or cup depending on the amount of tea prepared) into your tea until you get the desired taste. Be sure you blend the dessert mix into your tea mixture well otherwise it will not dissolve properly. When flavoring is complete, put unused dessert mix portion into the zip sealed container it comes in to ensure it stays as fresh as possible!

A FEW EXCITING DESSERT RECIPES TO VIEW...
Dips are best served with crackers, chips, bread cubes, fresh veggies, bagel squares, pretzels, toasted cubed Texas toast or anything else you can think of!

**LOW-FAT Dessert Recipe:** Substitute with light sour cream and low-fat mayonnaise OR just use 2 cups of light sour cream or 2 cups of plain yogurt or 2 cups of Greek yogurt or 2 cups of hummus.

**Dip Recipe:** In a bowl, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Chill 1 hour.

**Hot Dip Recipe:** In an oven safe container, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Add shredded cheese of your choice on top of the dip and bake in the oven on 325 degrees until cheese on top is melted. Allow the hot dip to cool a bit. **Note:** You don’t have to bake this dip if you would prefer to microwave it instead. You can microwave for 2 minutes.

**Cheeseball Recipe:** In a bowl, add 2 cups cream cheese and 1 package dip mix. Mix well. Add shredded cheese of your choice. Mix well again. Shape the mixture into a ball. Chill for 1 hour. Surround with crackers!

**Nutty Cheeseball Recipe:** In a bowl, add 2 cups cream cheese and 1 package dip mix. Mix well. Shape the mixture into a ball and roll ball in crushed or chopped nuts of your choice and chill 1 hour.

**Bacon Cheeseball Recipe:** In a bowl, add 2 cups cream cheese and 1 package dip mix. Mix well. Shape the mixture into a ball and roll ball in crushed bacon pieces and chill for 1 hour.

**Cream Cheese Spread Recipe:** In a bowl, add 2 cups softened cream cheese, 1/2 cup sour cream and 1 package dip mix. Mix well! Chill 1 hour before serving! **(Helpful Tips):** Use 1/2 pk dip mix to create a lesser robust flavor. To create a pretty presentation, lay clear wrap on the counter. Spoon out mixture droplets in a row onto the clear wrap. Close the clear wrap around the mixture and roll it to make it rounded. Chill. Once chilled, cut it into pads (like you would butter) and spread it on hot bread. To add color, simply add finely chopped red pepper or green onion or carrot shavings or chopped red pimentos. Great for garlic bread!

**Butter Spread Recipe:** In a bowl, add 2 1/2 cups softened butter and 1 package dip mix. Mix well! Chill 1 hour before serving. **(Helpful Tips):** Use 1/2 pk dip mix to create a lesser robust flavor. To create a pretty presentation, lay clear wrap on the counter. Spoon out mixture droplets in a row onto the clear wrap. Close the clear wrap around the mixture and roll it to make it rounded. Chill. Once chilled, cut it into pads (like you would with butter) and spread it on hot bread. To add color, simply add finely chopped red pepper or green onion or carrot shavings or chopped red pimentos. Great for garlic bread!

**Sandwich Spread Recipe:** In a bowl, add 2 cups cream cheese and 1 package dip mix. Mix well! Actually blend the mixture completely. Spread on toasted roll or toasted bread and heat until warmed.

**Meat Seasoning Recipe:** In a bowl, add ground meat and 1 package dry dip mix. Mix well. Works perfect for seasoning the inside of hamburger. Cook as you would any meat.

**Meat Seasoning Dry Rub Recipe:** Simply sprinkle and rub 1 package dry dip mix on any meat of your choice before cooking. Bake it in the oven, microwave it, BBQ it or cook it in the crock-pot.

**Popcorn Seasoning Recipe:** Prepare popcorn. Sprinkle dip mix over popcorn. To get a full bodied layered taste, sprinkle ½ of popcorn into a bowl and sprinkle desired amount of dip mix onto popcorn! Repeat until at least two layers of popcorn mixture exist. To mix evenly, just gently toss in bowl.
**Potato Seasoning Recipe:** Gently sprinkle 1/2 to 1 package dry dip mix over potatoes and add either 1/3 cup butter or 1/3 cup Extra Virgin Olive Oil (EVOO) to ensure you have enough moisture for cooking. Your potatoes can be cubed, sliced, quartered, halved or even left whole. Mix well. Bake @ 350 for 20 minutes or wrap in tinfoil and grill for 1 hour. Cook until the potatoes are tender.

**Mashed Potato Seasoning Recipe:** In a pot, cube desired amount of potatoes. Cook until the potatoes are tender, drain and then mash. Add 1/3 cup butter, 3 lbs. mayonnaise, 1 cup sour cream and 1 package dip mix. Whip the added ingredients into the cooked/mashed potatoes.

**Pasta Sauce Recipe:** In a pot, cook desired amount of pasta until tender, drain. In the same pot, add 2 tablespoons minced garlic, 1/2 cup milk, 1 cup cream cheese, 1 cup sour cream and 1 package dip mix. Whisk the added ingredients until mixed well. Stir often while mixture is heating. Add any veggies or proteins at this time. Would be perfect with broccoli and shrimp or chicken or crab. Heat until mixture is smooth. Add pasta into the pasta sauce mixture and toss until pasta is covered evenly.

**Rice Seasoning Recipe:** Sprinkle 1/2 to 1 package dip mix over cooked rice (regular rice, wild rice or both blended) and add either 1/3 cup butter or 1/3 cup Extra Virgin Olive Oil (EVOO). Mix well.

**Meat Marinade/Gravy Recipe:** In a bowl, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Spray the baking dish with cooking spray. Place chicken (or any meat of your choice) in the bottom of the baking dish. Pour dip mixture on top of the meat, covering it generously. Cover and bake on 350 for 2 hours. Halfway through flip the chicken. Add dip mixture from the bottom of the baking dish to the top of the chicken. This will keep the meat moist and savory (instead of getting tough and dry).

**Crock-Pot Meat Marinade/Gravy Recipe:** In a bowl, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Spray the crock-pot with cooking spray (or use a protective crock-pot liner to keep clean up easy). Place chicken (or any meat of your choice) in the bottom of the ceramic crock. Pour dip mixture on top of the meat, covering it generously. Cook on high for 4 hours. Halfway through flip the chicken. Add dip mixture from the bottom of the crock to the top of the chicken. This will keep the meat moist and savory (instead of getting tough and dry).

**Salad Dressing Recipe:** In a bowl, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Thin with milk until desired consistency. Mix well again.

**Veggie Salad Dressing Recipe:** In a bowl, add 1 cup mayonnaise, 1 cup sour cream and 1 package dip mix. Mix well. Thin with milk until desired consistency. Mix well again.

**Omelet Seasoning Recipe:** In a bowl, add 3 eggs, 2 Tbsp. milk or water and 1/2 package dip mix. Whisk together all ingredients. Mix it well. Pour egg mixture in pan, sprinkle in extra added ingredients at this time (You could add anything you want to add in your omelet at this time. You could add cheese, bacon, ham, sausage, onion, mushrooms, tomatoes… anything can be added!) Cook the eggs until eggs are to your liking. Sprinkle more of the extra added ingredients you added before cooking on top (if you desire).

**Beer Cheese Dip Recipe:** In a bowl, add 2 cups cream cheese and 1 package dip mix. Mix well. Add 2 cups of cheddar cheese and 1/2 a can (6 oz.) beer of your choice. Mix till smooth.

**Hot Beer Cheese Dip Recipe:** In a sauce pan, add 1 cup cream cheese, 1/2 a can (6 oz.) beer of your choice and 1 package dip mix. Stir often while mixture is heating. Heat until mixture is smooth. Add 1/2 cup of cheddar cheese and continue to stir until smooth. Allow the hot dip to cool a bit.

**Soup Recipe:** In a pot, cube desired amount of potatoes. Cook until potatoes are tender, drain. Add 1 and 1/2 cups heavy cream, 2 cups milk, 1 cup shredded cheddar cheese, 1 cup crumbled bacon, 1 cup cubed ham (you can use any meat of your choice) and 1 package dip mix. Stir often while soup mixture is heating. Heat until mixture is smooth. Top with scallions and shredded cheddar cheese.

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**A FEW EXCITING DIP RECIPES TO VIEW...**